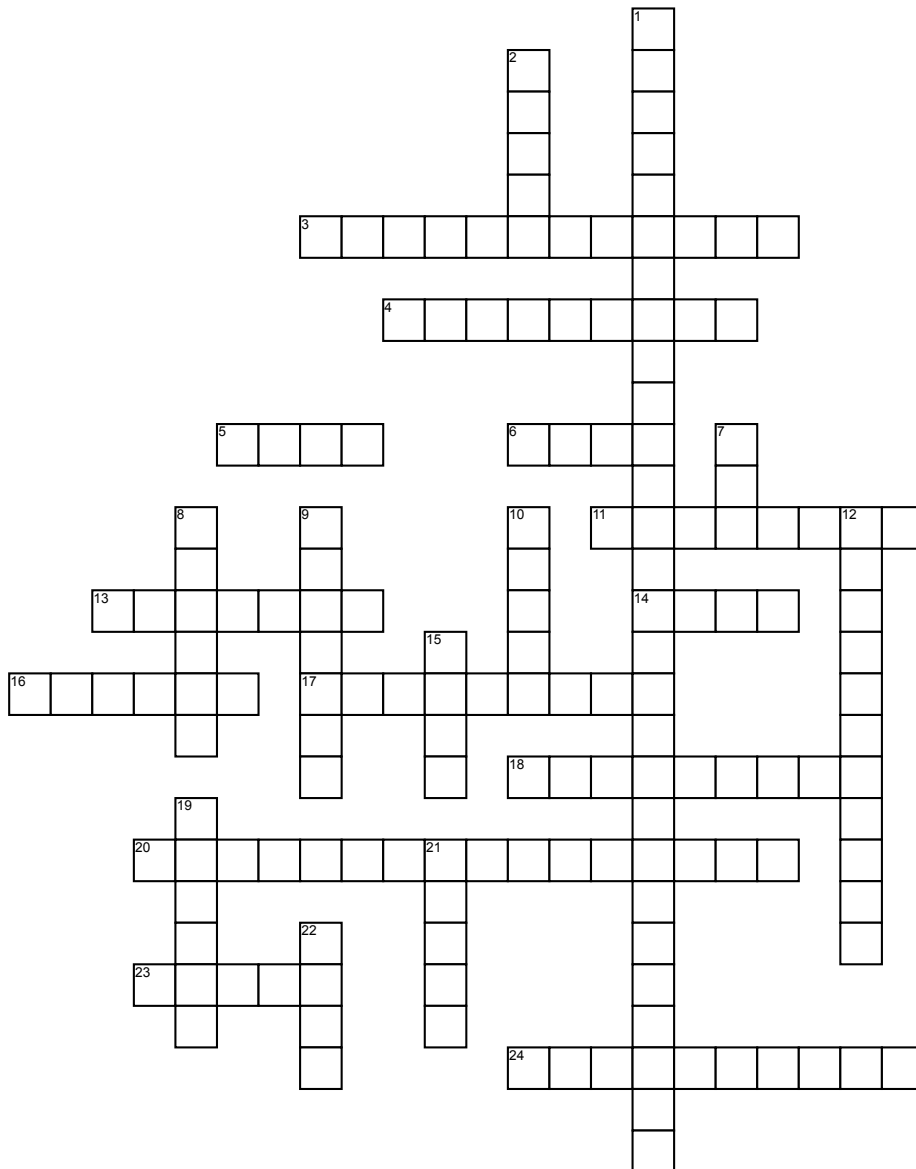


stocks soups and sauces



Across

3. what is the name of bundle of herbs added for flavor
 4. what stock cooks for 20 minutes
 5. what is the main ingredient for bechamel
 6. what can you use to clarify a stock
 11. what is the name of a clear soup
 13. what is the name of a seafood soup
 14. what must you not do when cooking stock

16. what is the cooking time for chicken stock
 17. what do you use to thicken a soup
 18. what temperature is simmering
 20. What is a warm emulsion sauce
 23. what is the main ingredient for veloute
 24. what is a cold emulsion sauce

Down

1. what is a roux
 2. what is it called when you reduce stock to 10%
 7. what is the french term for cooking juices

8. what is the cooking time for beef stock
 9. how can you cool stock down quickly
 10. what is the main quality point of a stock
 12. what is a derivative for bechamel sauce
 15. what can stock be used for
 19. what is a natural thickening ingredient
 21. what is a derivative for mayonnaise
 22. what is it called to remove fat of the top of stock